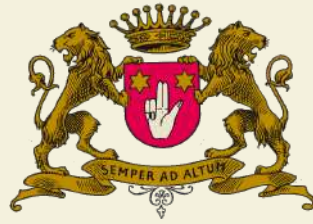


CHATEAU MALESCOT S^t.EXUPERY



Vintage 2025: for sure 36th vintage alongside Michel Rolland

Harvest Dates: 18th of September until the 29th of September

Harvest: hand-picked in crates, selective sorting in the vines and in the cellar

Alcoholic fermentation: between 8 to 12 days, no yeasting

Type of tanks: stainless steel and concrete, thermoregulated

Ageing time from 14 to 16 months, 45% of new barrels

Specifics: ageing on thin lees, batonnage sur lies for the ageing, non-fined, non-filtered with one racking during the ageing process.

ABV: 14%

Blend: 60 % Cabernet Sauvignon
 34 % Merlot
 6 % Petit Verdot

Tasting Comment:

The color asserts itself immediately – deep and brilliant – like a promise fulfilled at first glance. On the nose, freshness expresses itself with clarity and brightness, setting the tone for a wine whose balance is already beautifully in place. Nothing stands out, everything is in harmony almost like an obvious truth that no longer feels the need to convince revealing itself gently, almost discreetly, from the very first sip.

On the palate, a vibrant acidity brings structure and extends the tasting with remarkable persistence. The length settles in gracefully, never imposing itself heavily, leaving room for tannins that are still youthful yet already remarkably supple. The whole is silky, almost caressing, with that enveloping sensation that makes you want to return to it again and again (purely out of scientific curiosity, of course).

One finds here the charm of a great solar vintage of the past – one that knew how to combine richness and elegance without ever losing its freshness. In short, a wine with memory and a very promising future.

